Coney Inland sauce

11 Recipes

Beverly's Greek Sauce for Hot Dogs or Burgers
From Diana Rattray,Your Guide to Southern U.S. Cuisine.

Use this sauce as a hot dog topping or sauce for burgers.
Prep Time :
Cook Time :
Type of Prep : Crock Pot, Slow Cook
Cuisine : Greek
Occasion :

INGREDIENTS:

1 pound lean ground beef
2 chopped onions
1/2 tsp. oregano
1/2 tsp. chili powder
1/2 tsp. sweet basil
1/2 tsp. cayenne pepper
1/2 tsp. garlic salt
1/2 tsp. cumin powder
1 small can tomato sauce
1 Cup water
PREPARATION:

Place all ingredients in Crock Pot. Cook all day on LOW or 1/2 day on HIGH. Stir before serving over cooked burgers, hot dogs or french fries for Greek Dogs, Greek Burgers or Greek Fries! I've also done this with frozen burger... top it with all the ingredients and make sure you stir it once while cooking!
Beverly's Notes:
Burgers & Dogs are best when topped with -
Chopped onions, ketchup, mustard and Greek Sauce

Greek Fries are best topped with cheddar cheese sauce & ketchup!

Coney Island Hot Dog Sauce

Ingredients:
1 Tablespoon butter
1 Tablespoon shortening
2 medium onions, chopped
1/2 teaspoon garlic powder
2 Tablespoons chili powder
1 teaspoon prepared mustard
1 1/2 pounds ground beef
6 oz can tomato sauce
4 wieners, ground
Soda crackers

Instructions:
Place butter, shortening and onions in hot skillet. Season with garlic powder.

Add chili powder and prepared mustard; blend thoroughly.

Add: ground beef and tomato sauce. Add water, ground wieners, and a few crackers.

Add water as needed. Simmer slowly for a couple hours.

Serve as a sauce on Burgers ,Dogs and over Fry's .

CONEY ISLAND SAUCE

3 lb. hamburger meat
1/2 tsp. garlic juice
1 1/2 tbsp. dry mustard
1 1/2 tsp. oregano
2 tbsp. paprika
1/2 c. ketchup
1/2 c. water
2 tsp. salt
1/2 tsp. black pepper
1 tsp. sweet basil

Cook meat until pink is gone, mashing meat with potato masher. Combine remaining ingredients, cover and let simmer 6 hours. Let cool. May be frozen.

CONEY ISLAND HOT DOG SAUCE

3 med. onions, chopped
2 1/2 lbs. ground meat
1 1/2 tsp. oregano
1 1/2 tsp. cumin
2 tbsp. paprika
2 tbsp. chili powder
1 1/2 tsp. celery salt
1 1/2 tsp. garlic salt
1 tbsp. salt
1/2 tsp. cinnamon

Chop onions and boil in enough water to cover. Boil until completely cooked. Add spices. Break up ground meat into small pieces and put into onion mixture. Cook abo

CONEY ISLAND HOTDOG SAUCE

5 lb. hamburger
1/2 c. olive oil
1/2 lb. onions
1 1/2 tsp. cayenne pepper
3 tsp. chili powder
3 cloves (or powdered) garlic
3 tsp. paprika powder
1/2 tsp. thyme
Salt & pepper to taste

Mix all together and cook slowly for about 2 hours.

CONEY ISLAND HOT DOG SAUCE

1 lb. ground beef
1 1/2 c. tomato juice
1 1/2 c. water
2 1/2 tsp. chili powder
1 1/2 tsp. ground cumin
1 1/2 tsp. paprika
1/2 tsp. salt
1/2 tsp. pepper

Brown ground beef and mash into very fine pieces. Add the rest of the ingredients and simmer 15 minutes. Additional tomato juice or water for thinner consistency. Spoon on hot dogs over minced onions.

CONEY ISLAND SAUCE DELUXE

3 1/4 c. tomato juice
3 1/4 c. tomato puree
12 oz. tomato paste
12 oz. water
3 c. finely chopped onions
5 tsp. chili powder
2 tsp. paprika
1/4 tsp. red pepper
2 tsp. salt
1 lb. browned ground beef
1 brick frozen chili (about 1 c.)
2-3 cloves gar[illegible]